

Corrective Action Report	Date: 02/10/2001	(X) Routine / () Reinspection
Ship: S/S NORWAY	Invoice: No. 2185	Inspectors: SCHNOOR / OTTO
Port: MIAMI, FL		

NO.	REF.	*	LOCATION / DESCRIPTION
O			LIDO
1	34	*	PANTRY HANDSINK DRAIN LINE WAS LEAKING. <i>Corrective Action:</i> <i>Seal under the sink drain was replaced.</i>
2	28	*	EMPTY BUS PANS AND DISH RACKS WERE STORED ON THE DECK IN DISHWASHING. <i>Corrective Action:</i> <i>Racks were removed and staff was instructed accordingly.</i>
3	22	*	PRESSURE GAUGE INDICATING NEEDLE WAS BROKEN ON DISHWASHING MACHINE. <i>Corrective Action:</i> <i>Gauge has been changed with new one.</i>
4	24	*	FINAL SANITIZING RINSE MANIFOLD TEMPERATURE EXCEEDED 205°F. [NEW ITEM] <i>Corrective Action:</i> <i>The Electricians have adjusted the rinse temperature to 180°F.</i>
			POTABLE WATER SYSTEM
5	*		EXCELLENT OPERATION AND MAINTENANCE WAS NOTED ON THE POTABLE WATER SYSTEM DURING TODAY'S INSPECTION. <i>No Corrective Action required.</i>
			SWIMMING POOLS / WHIRLPOOL SPAS
6	*		EXCELLENT OPERATION AND MAINTENANCE WAS NOTED ON THE SWIMMING POOLS AND SPAS TODAY DURING TODAY'S INSPECTION. <i>No Corrective Action required.</i>

7	10	*	ENSURE THAT THE WHIRLPOOL SPA WARNING SIGNS INCLUDE STATEMENT ABOUT PARTICULARLY SUSCEPTIBLE INDIVIDUALS SUCH AS THOSE WHO ARE IMMUNOCOMPROMISED SHOULD AVOID USE. [NEW ITEM] <i>Corrective Action:</i> <i>New signs were posted according to above requirements.</i>
8	08	*	REPLACE LEAKING BACKFLOW PREVENTER ON ROMAN SPA HOSE CONNECTION TO THE POTABLE WATER SYSTEM. <i>Corrective Action:</i> <i>Backflow preventer was replaced.</i>
			CHILD-ACTIVITY CENTER
9	28	*	CARTONS OF SINGLE USE PLASTIC DRINK CUPS WERE STORED DIRECTLY ON THE DECK. SOAP MIXTURE FOR BUBBLE MACHINE STORED ABOVE THESE CARTONS. <i>Corrective Action:</i> <i>Boxes were removed and storage re-organized. Youth coordinators were instructed about the importance of proper storage.</i>
10	41	*	CHILD-SIZED TOILET WAS NOT PROVIDED IN CHILD-ACTIVITY CENTER RESTROOM. <i>Corrective Action:</i> <i>Proposed action was submitted for further action.</i>
			BARS
11	31	*	CONTAINER OF BOTTLE POUR SPOUTS WAS SOAKING IN CHLORINE SOLUTION THAT FAR EXCEEDED 200 PPM IN THE SPORTS BAR. CHROME PLATING WAS DISSOLVING OFF SOME OF THE SPOUTS. <i>Corrective Action:</i> <i>Bar staff was informed that items to be sanitized shall be dipped for 10 seconds only and then left to air dry. Nothing will be left in sanitizing solution overnight.</i>
12	19	*	EMBARKATION SNACKS WERE BEING SERVED WITHOUT SNEEZE PROTECTION IN THE SPORTS BAR. <i>Corrective Action:</i> <i>Mobile sneeze guards are now installed over all</i>
S			MAIN GALLEY / LEEWARD BEVERAGE STATION

13	19	*	THE CABINET UNDER THE VITALITY JUICE MACHINES WERE USED TO STORE COFFEE FILTERS AND CANNED JUICES. THE DRAIN LINES FROM THE JUICE MACHINES RAN THROUGH THIS CABINET. <i>Corrective Action:</i> <i>Items have been removed and spaces under the Vitality machines are left empty.</i>
			MAIN GALLEY / PASTRY
14	26		SEVERAL PREVIOUSLY CLEAN LEXAN BINS WERE FOUND SOILED WITH FOOD RESIDUE. <i>Corrective Action:</i> <i>Better cleaning procedures have been implemented and warnings were issued.</i>
15	26		NUMEROUS PREVIOUSLY CLEAN SHEET PANS WERE FOUND SOILED WITH FOOD RESIDUE. <i>Corrective Action:</i> <i>Better cleaning procedures have been implemented and warnings were issued.</i>
16	27	*	THE TOP SHELF OF THE 4 SHELVE STORAGE RACK WAS SOILED WITH DUST AND FOOD DEBRIS. <i>Corrective Action:</i> <i>Better cleaning procedures have been implemented and warnings were issued.</i>
17	21		THE STEAM LINES TO THE STEAM KETTLE HAD LAGGING ON THEM MAKING THEM DIFFICULT TO CLEAN. <i>Corrective Action:</i> <i>New insulation on lines will be changed with smoother surface.</i>
18	27	*	THE STEAM LINES WERE SOILED WITH FOOD SPLASH. <i>Corrective Action:</i> <i>Better cleaning procedures have been implemented and warnings were issued.</i>
			MAIN GALLEY / HOT GALLEY AREA
19	20		THE BLAST CHILLER WAS NOT OPERATIONAL AND HAD BEEN OUT OF ORDER FOR SEVERAL WEEKS. <i>Corrective Action:</i> <i>Blast chiller had been out of order since Jan 18. Parts on order PO# 052011590. Engineers will repair equipment as soon as parts arrive.</i>
			MAIN GALLEY / SOUP STATION

20	21		THE STEAM LINES TO THE STEAM KETTLE HAD LAGGING ON THEM MAKING THEM DIFFICULT TO CLEAN. <i>Corrective Action:</i> <i>New insulation on lines will be changed with smoother surface.</i>
21	27	*	THE STEAM LINES WERE SOILED WITH FOOD SPLASH. <i>Corrective Action:</i> <i>Better cleaning procedures have been implemented and warnings were issued.</i>
			MAIN GALLEY / WINDWARD BEVERAGE STATION
22	19	*	THE CABINET UNDER THE VITALITY JUICE MACHINES WERE USED TO STORE COFFEE FILTERS AND CANNED JUICES. THE DRAIN LINES FROM THE JUICE MACHINES RAN THROUGH THIS CABINET. <i>Corrective Action:</i> <i>Items have been removed and spaces under the Vitality machines are left empty.</i>
			CREW GALLEY
23	16	*	SEVERAL TRAYS OF CUT MELON WAS FOUND IN THE REACH-IN REFRIGERATOR WITH INTERNAL PRODUCT TEMPERATURES OF 47°-64°F. THE MELON WAS PREPARED BETWEEN 0830 AND 0900 FOR SERVICE AT THE NOON MEAL SCHEDULED FOR SERVICE AT 1130. <i>Corrective Action:</i> <i>Preparation procedure was changed to maintain proper temperature. Melons are taken out of the refrigerator only shortly before being prepared.</i>
24	22	*	THE FINAL RINSE TEMPERATURE ON THE DISHWASHING MACHINE WAS MEASURED AT 180°F. THE MACHINE MOUNTED THERMOMETER INDICATED A TEMPERATURE OF 160°F. <i>Corrective Action:</i> <i>New thermometer has been installed.</i>
			INTEGRATED PEST MANAGEMENT
25	40	*	THE INTEGRATED PEST MANAGEMENT PROGRAM (IPM) DID NOT INCLUDE THE LOCATION OF THE PASSIVE SURVEILLANCE MONITORS. <i>Corrective Action:</i> <i>The existing location log was added to the IPM.</i>

26	40	*	RECOMMEND CONSOLIDATING THE IPM MANUAL TO INCLUDE ALL ASPECTS. CURRENTLY DIFFERENT ITEMS ARE MAINTAINED BY DIFFERENT PEOPLE IN DIFFERENT LOCATIONS. <i>Corrective Action:</i> <i>All documentation is kept together now.</i>
			HOUSEKEEPING
27	41	*	THERE WAS NO WRITTEN GUIDELINES FOR SANITIZING THE PRIVATE WHIRLPOOL SPAS IN THE CABINS. <i>Corrective Action:</i> <i>Written guidelines have been established and Stewards/ess have to sign after each cleaning of jacuzzies and showerheads.</i>
28	41	*	THERE WAS NO WRITTEN GUIDELINES FOR SANITIZING SHOWER HEADS. THERE WAS A LOG MAINTAINED BUT SPECIFIC GUIDELINES WERE NOT INCLUDED. <i>Corrective Action:</i> <i>Written guidelines have been established and Stewards/ess have to sign after each cleaning of jacuzzies and showerheads.</i>
			FOOD SERVICE - GENERAL
29	21		THE UPPER TECHNICAL CABINET OF THE VITALITY JUICE WAS NOT EASY TO CLEAN. VITALITY HAS DESIGNED A REMOVABLE EASY TO CLEAN DRIP TRAY TO IMPROVE THIS PROBLEM BUT THEY HAVE NOT PROVIDED IT FOR THIS SHIP. <i>Corrective Action:</i> <i>Replacement of touch panel machines in progress.</i>
30	20		THE FOOD CONTACT SURFACES OF SOME OF THE OLDER EQUIPMENT HAD HOLES, GAPS, OPEN SEAMS AND OTHER FEATURES THAT MAKE THEM DIFFICULT TO CLEAN. <i>Corrective Action:</i> <i>Ongoing maintenance on these issues.</i>
31	21		THE NON-FOOD CONTACT SURFACES OF SOME OF THE OLDER EQUIPMENT HAS HOLES, EXPOSED WIRING AND PIPING, GAPS, SEAMS AND OTHER DIFFICULT TO CLEAN FEATURES. <i>Corrective Action:</i> <i>Ongoing maintenance on these issues.</i>

32	33		<p>THE DECKS, BULKHEADS AND DECKHEADS HAVE HOLES OPEN SEAMS CRACKED TILES AND RECESSED GROUTING MAKING THESE AREAS DIFFICULT TO CLEAN.</p> <p><i>Corrective Action:</i> <i>Ongoing maintenance on these issues.</i></p>
END			